

HOMES ARE BUILT AROUND KITCHEN

That Is, They Are When Woman Has Anything to Do With It

A man is just as apt as not to build a house around a den, a bathroom and a fireplace. A woman builds it around her kitchen. Upon the plans for that holy of holies of home, that shrine in which centers the happiness of her life, she spends a much greater extent than is sometimes realized, she expends loving and anxious thought. And if her spouse be of the laudable opinion that the kitchen is a place of last resort, she will help him plan the kitchen, so that it will be a place of last resort to him, and a place of first resort to her.

A woman, be it most certain, has a hand in the making of the plans for the model kitchen described by an architect as follows:

A design for a kitchen including color scheme and furnishings, which has pleased many housewives is the big, square floor plan, with windows on two sides and built-in pantries and closets on the remaining two sides. The walls are finished in a warm buff enamel paint which may be washed with soap and water and which is very cheerful, and the woodwork is the natural wood well varnished. The floor covering is a blue and buff linoleum, and the chairs and tables are yellow pine painted a soft blue. Little conventionalized sprays of buttercups decorate the chair tops.

A built-in enamel gas or electric range is placed rather far out in the room under the steam canopy, which also is painted to match the walls and window boxes containing parsley, mint and whatever savory herbs may be grown in this way stand on the window sills.

The sink is under one of the windows and has both a right and left drain, and the mixing table is under another. A second table is placed at a convenient distance from the range so that there are few steps to be taken in passing back and forth between the two. An electric fan screwed to the wall opposite the range, and several electric plugs for attaching portable lights, iron and other electric appliances are at convenient places along the side walls. The windows are low and wide, with upper sashes opening out

Everybody Makes Coffee, But Few Know Art of Making Standby Right

(Alice Brady in the Woman's Home Companion.)
One of the other of these standbys, tea and coffee, is on the daily menu of almost every American family. Yet how many prepare it in a hit-or-miss fashion, which is anything but professional!

Coffee may be made by filtering, percolating, boiling, or tricolation, the method used depending on the type of coffee pot or container. Too often it is spoiled in the making. The aim should be to bring out all the flavor, and as little as possible of the bitterness, and to accomplish this boiling water is essential. A very few grains of salt to a pot of coffee also helps to bring out the flavor.

It is well to have the coffee pot rinsed with boiling water just before using, so that the water may remain hot when it is poured in, and the measurements of both coffee and water must be exactly right. You frequently hear cooks say, "Oh, yes, I always measure the coffee."

"But do you measure the water?"
"Well, I know just about how much to put in," they assure you. And the "just about" makes the difference in the quality of the coffee from day to day, for too much water makes the coffee too weak, and too little makes it too strong.

Use 1 cup coffee and 4 to 4 cups (1 1/2 to 2 quarts) boiling water, or two to three level tablespoons coffee and one cup boiling water—depending on the taste of the people who are being served.

A quart measure is more satisfactory

to provide special ventilation. A wide porch equipped with screen frames or glass for both summer and winter gives additional comfort and convenience to this model kitchen.

"The buff and blue color scheme and hard enamel paint are continued into the pantry and closets, all the shelves of which are of glass and the built-in floor, sugar and coffee bins have removable tin linings to facilitate cleaning. A distinctive feature of the pantry and closets is that no closet space or cupboard is on a level with the floor. All enclosed receptacles for pots and pans are 10 inches above the floor and built upwards to the ceiling, thus obviating stooping on the part of the person who removes the pots, and at the same time insuring proper cleaning of the floor and doing away with all dark corners where dust may accumulate."

more than a measuring cup for measuring the boiling water, and you should use fresh water that has just come to a galloping boil. Never draw it from the hot-water faucet.

Be sure that all utensils used in coffee making are kept scrupulously clean. Wash them, after using, in clean hot water, not soap suds, and occasionally boil them up with a bit of soda in the water. Coffee bags should be rinsed in cold water.

Tricolation.
Tricolation is making coffee by filtration through filter paper. The result is similar to that obtained with a French drip coffee pot. "Eighteen grind" coffee should be used.

Filtered Coffee.
A filter coffee pot has a bag suspended in the top to hold the coffee. First heat the pot with boiling water. Measure the amount of coffee required and put in the bag. Measure the boiling water and pour it through the bag of coffee. Pour it off and again pour it through, keeping everything as hot as possible. Repeat until the coffee is of the deep brown color desired. Allow it to stand only a few minutes after the last pouring.

Boiled Coffee.
Heat your pot. Measure the coffee and put it in the bottom of the pot. Measure the boiling water and pour it on the coffee. Stir by stirring and boil two minutes. Place coffee pot over hot water. Stir down the grounds, add half a cup cold water, and serve, if possible, within 10 minutes, straining it into another heated pot or into the cups. One egg, an egg white, three or four egg shells, or one-half cup cold water may be mixed with dry coffee before the boiling water is added.

Percolated Coffee.
Measure coffee and water. Put coffee in strainer of percolator, and water in lower part. Place pot on disk on stove, or over its own heating apparatus. When water begins to boil up and filter down through the coffee, note the time. Ten to 12 minutes is usually required to secure coffee of the desired strength.

Percolated Coffee in Glass Coffee Pot.

Put one-half to two-thirds cup finely ground coffee in upper part of glass coffee pot. Put one quart hot water in lower part. Light alcohol lamp and leave until water begins to boil up through coffee. Remove lamp while water runs back to lower receptacle. Then put lamp back and repeat process, extinguish-

ing light this time. Remove upper globe, and coffee is ready to serve.

Coffee With Cold Water.
Some people like coffee best if it is made with cold water. Put coffee in cheesecloth bag, add cold water and let stand several hours or overnight. Bring slowly to boiling point. Boil five minutes. Pour in one cup cold water to settle. Remove bag and serve.

Breakfast Coffee.
Coffee is usually served for breakfast with cream or top milk, although some people like hot milk, or condensed milk. Most people think coffee is better if the cream and sugar are put in the cup before the coffee.

Black or After-Dinner Coffee.
Use three to four cups boiling water to one cup coffee and prepare according to any method suggested above. Serve in small cups as the last course at dinner. Sugar and cream are passed with it, if desired.

Reception Coffee.
For a reception, or to give a slightly different flavor, add a few drops of vanilla to coffee and serve with whipped cream and loaf sugar.

Penic Coffee.
In an agate coffee pot or pad with tight cover put a bag holding one cup finely ground coffee. Add one quart cold water. Bring to boiling point. Add one quart cold milk. Again bring to boiling point. Let stand five minutes. Remove bag. Add six tablespoons sugar. Serve hot or cold as preferred.

Coffee for Large Numbers.
If a coffee urn is not at hand a large wash boiler or enamel kettle may be used. Do not use an iron receptacle. In a large cheesecloth bag put one pound ground coffee for every 50 cups required. For each pound of coffee have eight quarts of water boiling rapidly. Drop in the bag of coffee, since it will float on the water, pour the boiling water over the bag with a dipper, until it is thoroughly soaked. Remove boiler from the fire or reduce the heat. Keep coffee hot, but do not allow it to boil, while you stir the bag about in the water for five minutes. Lift the bag. Let it drain thoroughly into the coffee. Then remove bag entirely. Sugar and milk or cream may be added first, or may be served separately.

A Fetching Summer Set.

A fetching summer set of crockery includes a percolator and a large bag whose possible uses are too manifold to mention. Any kind of handwork, even darning, would not be a task if carried thus to a pleasant nook out of doors and the percolator makes comfortable shade of any spot.

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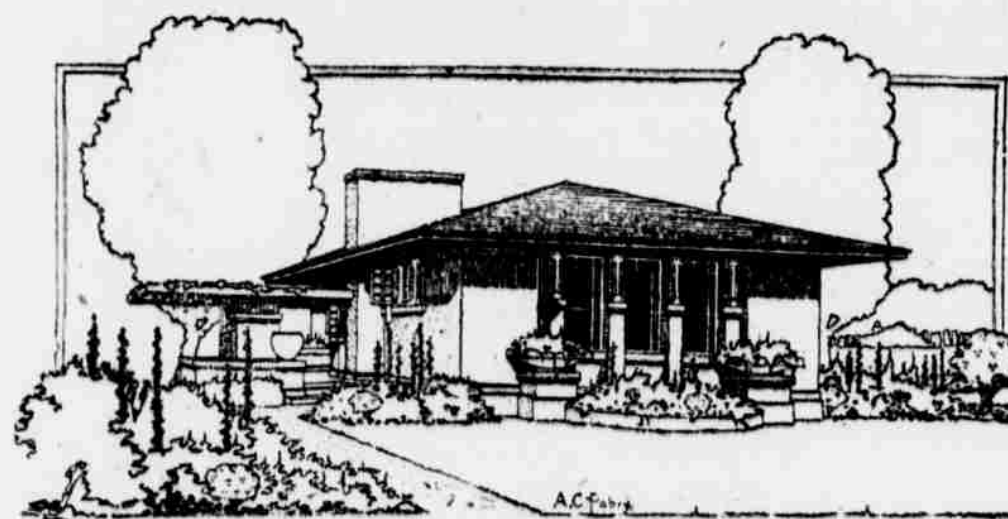
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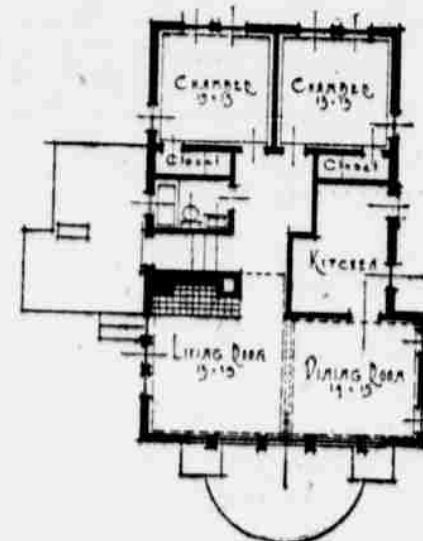
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